

The Seaside Restaurant & Aqua Farm

Wednesday - Sunday from 4PM to 8PM

Reservations: 935-8825 Online Orders: seasidehilo.square.site

>> Dine-In seating is limited for parties of 6 or more <<

Parties larger than 10 will be sat on separate tables & are not guaranteed to be in the same room.

All items are subject to availability.

Appetizers //

CALAMARI STRIPS \$15

Panko breaded & deep fried. Served with cocktail sauce.

ESCARGOT \$16

Sauteed in butter garlic rosemary sauce & topped with mozzarella cheese.

HAMAKUA MUSHROOMS \$18

Sauteed in butter & garlic.

SAUTEED MUSHROOMS \$15

Sauteed in butter & garlic.

EDAMAME \$6

Served with your choice of butter & garlic or sea salt.

STEAMED MANILA CLAMS \$22

Served in a tomato, onion & spinach broth.

AHI POKE NACHOS \$17

Ahi poke on wonton chips, topped with avocado, nori strips, microgreens & sweet chili sauce.

KUMAMOTO OYSTERS \$24

Half a dozen oysters topped with ponzu soy sauce, scallions & tobiko.

SPICY AHI & SALMON POKE \$Market Price

Spicy poke served with sesame seeds, ogo, onions, inamona & scallions.

AHI POKE \$Market Price

Hawaiian style poke served with sesame seeds, ogo, onions, inamona & scallions.

SASHIMI (6pc) \$Market Price

Your choice of ahi or salmon served with pickled ginger & wasabi.

SASHIMI TRIO (6pc) \$Market Price

Ahi, Hamachi, & Salmon served with pickled ginger & wasabi.

SHISHITO PEPPERS \$7

PANKO CRUSTED MUSHROOMS \$15

Salads 🥗

Dressing Choices: Ranch, Balsamic, Bleu Cheese, Papaya Seed, Oriental or Champagne Vinaigrette

SEASIDE GREENS \$14

Mixed greens served with tomatoes, cucumbers, carrots, croutons & your choice of dressing.

BLACKENED AHI SALAD \$Market Price

Cajun crusted seared ahi on mixed greens with tomatoes, cumpers, red onions & tomato relish.

You are required to wear a mask/facial covering when you are not seated at your table.

18% Gratuity will be added for parties of 8 or more.

Sushi

SPICY AHI BOMBS	\$9	TEKKA MAKI ROLL	\$8
CALIFORNIA ROLL	\$10	KAPPA MAKI ROLL	\$8
FURIKAKE SALMON ROLL	\$13	UME CHISO MAKI ROLL	\$8
SPICY AHI ROLL	\$10	OSHINKO MAKI ROLL	\$8
UNAGI ROLL	\$15		

SEASIDE ROLL \$17

Daikon, sprouts & cucumber roll topped with ahi sashimi & seared with hot peanut oil. Topped with ginger, cilantro & ikura.

SPIDER ROLL \$15

Soft shell crab center with cucumber, avocado & spicy mayo.

VOLCANO SHRIMP ROLL \$13

Volcano shrimp center with cream cheese, avocado & spicy mayo.

SHRIMP DYNAMITE ROLL \$17

Volcano shrimp roll topped with spicy ahi then drizzled with a sweet chili & teri glaze.

CATERPILLAR ROLL \$17

Volcano shrimp & cucumber center fully topped with avocado slices. Drizzled with spicy mayo, sweet chili, teri glaze & sriracha.

CHIRASHI BOWL \$27

Sushi rice bowl topped with ahi, salmon & tako sashimi, along with spicy ahi poke, ocean salad, ebi, tamago, ikura & tobiko.

Entrees

>> Add soup or salad & a bread roll for \$6.

All entrees come with sauteed vegetables & your choice of white rice, brown rice, butter garlic linguine or mashed potatoes.

GRILLED TERIYAKI CHICKEN \$17

Boneless & marinated in our special teriyaki sauce, topped with scallions & sesame seeds.

GRILLED LAMB CHOPS \$48

Marinated in olive oil & fresh herbs. Served with our mango mint sauce.

BRAISED RIBS \$32

Two inch short ribs braised & slow roasted. Topped with our tomato & red wine sauce.

SLOW ROASTED PRIME RIB (12 oz) \$Market Price

Garlic crusted prime rib served with au jus & horseradish.

NEW YORK STEAK & KAUA'I PRAWNS \$Market Price

Grilled New York steak (10 oz) with deep fried Kaua'i prawns topped with sweet chili sauce.

NEW YORK STEAK & LOBSTER \$Market Price

Grilled New York steak (10oz) served with a lobster tail (7oz) and drawn butter.

GRILLED NEW YORK STEAK \$Market Price

Lean strip loin (10 oz) made to order, served with grilled mushrooms & onions.

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RIB EYE STEAK \$Market Price

Our 12 oz rib eye steak is served with sea salt & fresh ground pepper with asparagus.

T-BONE STEAK \$Market Price

Our 16 oz T-Bone steak is served with sea salt & fresh ground pepper with asparagus.

PAN SEARED DUCK \$26

Duck breast served with special cherry sauce, sauteed Hamakua mushrooms, jasmine & wild rice.

FURIKAKE SALMON \$26

Furikake crusted salmon fillets, served with teriyaki sauce & wasabi aioli.

GRILLED SALMON \$29

Grilled salmon fillets, served with hamakua mushroom cream sauce.

FRIED AHOLEHOLE \$30

Pan fried crispy & served with Daikon-suri.

MISO OR TERIYAKI BUTTERFISH \$29

Generous cuts of black cod pan fried and served with your choice of a miso or teriyaki glaze.

FRESH CATCH \$Market Price

Your choice of grilled or sauteed filets. Served with butter garlic and/or pesto sauce.

CHINESE STYLE STEAMED FISH \$Market Price

Steamed filet. Served with ginger, green onion, shiitake mushrooms & topped w/hot peanut oil & soy sauce

MAC NUT CRUSTED MAHI MAHI \$28

Mac nut panko crusted mahi mahi fillets, served with wasabi cream & sweet chili sauce.

BLACKENED AHI \$Market Price

Cajun crusted seared ahi served with tomato relish, wasabi aioli & a balsamic reduction.

SHRIMP SCAMPI \$21

Premium shrimp, sauteed in butter garlic sauce. Served over linguine & sauteed vegetables.

BACON WRAPPED SCALLOPS \$25

Served with wasabi beurre blanc sauce, Hamakua mushrooms, spinach over linguini.

VOLCANO SHRIMP \$26

Deep fried filo-wrapped shrimp, served with a mango & mint chili sauce.

SNOW CRAB \$MP

One pound of snow crab served with drawn butter and lemon.

VEGETARIAN PASTA \$14

Sauteed vegetables served over linguini with butter garlic & caper sauce.

Keiki Menu 🍽️

CHICKEN NUGGETS \$10

Served with white rice, brown rice or pasta. Choice of ketchup, ranch dressing or sweet chili sauce.

MAC & CHEESE \$9

Twisted elbow macaroni & white cheddar cheese.

TERIYAKI CHICKEN \$13

Boneless & marinated in our special teriyaki sauce, topped with scallions & sesame seeds. Served with white rice, brown rice or pasta.

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Sides 🍲

BREAD ROLLS (2) \$1

WHITE RICE, BROWN RICE, PASTA OR MASHED POTATOES \$4

SOUP OR SALAD + A BREAD ROLL \$6

Desserts 🍰

BREAD PUDDING & VANILLA ICE CREAM \$9

Homemade taro & sweet potato bread pudding topped with haupia sauce & a caramel drizzle.

MAC NUT BROWNIE MUDSLIDE \$8

Homemade brownie topped with vanilla ice cream, chocolate & caramel drizzle.

CHOCOLATE LAVA DIVINE \$9

Chocolate genoise with chocolate ganache center topped with raspberry sorbet.

APPLE PIE ALA MODE \$8

Slice of apple pie served with whipped cream, caramel & vanilla ice cream.

KONA COFFEE MUD PIE \$8

Topped with whipped cream, chocolate & caramel drizzle.

HILO HOMEMADE ICE CREAM \$5

Choice of: Vanilla, Chocolate Coconut with Macadamia Nuts, Mango Sorbet, Pineapple Sorbet or Raspberry Sorbet.

SANDY'S SORBET TRIO \$6

Mango, Raspberry & Pineapple Sorbets.

AFFOGATO \$9

Ice cream drenched with espresso.



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